

### **USDA Foreign Agricultural Service**

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China, Peoples Republic of

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**Chewing Gum: DRAFT FOR COMMENTS** 

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#### **Report Highlights:**

This is an UNOFFICIAL translation of the People's Republic of China DRAFT Standard for Chewing Gum (GB17399) and should be used as a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation is accurate.

Includes PSD Changes: No Includes Trade Matrix: No Unscheduled Report Beijing [CH1] This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

#### Introduction

The People's Republic of China Ministry of Health (MOH) published DRAFT versions of several National Standards in August 2002 on the MOH website (www.moh.gov.cn). This document is an UNOFFICIAL translation of a DRAFT National Standard that appeared on that website.

The MOH has not published a final version to this DRAFT therefore, the previous Standard, if any, is still valid. National Standards that are abbreviated 'GB' and issued by MOH are compulsory standards that both domestic and imported goods must satisfy. MOH standards abbreviated 'GB/T' are voluntary.

At this time, U.S. industry and government officials are invited to offer comments on the DRAFT National Standard. Questions and comments should be submitted to the USDA/FAS International Trade Policy Office of Food Safety and Technical Services by fax (202-690-0677) or by email (ofsts@fas.usd.gov and roseanne.freese@usda.gov).

Individuals/organizations offering comments are requested to provide copies of their comments to the U.S. Embassy Office of Agricultural Affairs by fax (86-10-6532-2962) or by email (AgBeijing@fas.usda.gov).

In order to facilitate comments regarding this regulation; please identify the regulation of concern and recommended changes by page, paragraph, and line before forwarding to FAS.

Once finalized, this Standard will substitute GB17399-1998 Hygienic Standard for Chewing Gum.

## **BEGIN TRANSLATION**

Items noted in the translation of GB17399-XXXX Hygienic Standard for Chewing Gum:

 The standard name is changed into the Hygienic Standard for Chewing Gum. The structure of the original standard is revised. The requirements for raw materials, food additive usage, hygienic requirements for production and processing, as well as packaging, labeling, storage and transportation are added to this Standard.

The drafting units for this Standard include: Guangdong Provincial Food Hygiene Supervision and Inspection Bureau, Luwan District Epidemic Prevention Station, Shanghai Municipality, Heilongjiang Provincial Food Hygiene Supervision and Inspection Bureau, National Imported Food Hygiene Supervision and Inspection Center (Guangzhou) and Guangzhou Fanyu Candy Co., Ltd.

Individual drafters of this Standard include: Chen Weidong, Dai Maqing, Fan Baorong, Huang Miaoying, Chen Xiaofeng, Cheng Xiangdong and Zhang Zheng

The release of all editions substituted by this standard GB 17399-1998

GB 17399-XXXX Hygienic Standard for Chewing Gum

# 1. Scope

This standard stipulates requirements for chewing gum, food additives as well as the hygienic requirements for production and processing, and the testing methods of such products. This standard applies to the chewing gum or bubble gum made from white granulated sugar (or a sweetening agent) and the gum material.

#### 2. Standard Cited Documents

By their citation in this standard, the terms of the following documents are also terms of this standard. Any subsequent revisions or amendments to dated documents (not including corrections to content) are not used in this standard; basing the determination of whether or not to use the newest versions of these documents on study by all parties agreeing to this standard is encouraged. For any cited documents, which are not dated, this standard uses the newest version.

GB 2760 Hygiene Standards for the Use of Food Additives

GB/T 4789.24 Microbiological Examination of Food Hygiene -- Examination of Candy, Cake and Candied Fruit

GB/T5009.3 Determination of Moisture Content in Food GB/T 5009.11 Determination of Total Arsenic Content in Food

GB/T 5009.12 Determination of Lead Content in Food GB/T 5009.13 Determination of Copper Content in Food

GB/T5009.14 Determination of Zinc in Food

GB/T5009.34 Determination of Sulfur Dioxide in Food

GB 7718 General Standards for Food Labeling

GB 14881 General Hygienic Regulation for Food Enterprises

## 3. Requirements

# 3.1. Raw Material Requirements

Shall conform to the relative standards and regulations.

# 3.2. Sensory Requirements

Appearance shall be complete with a smooth edge and the color, luster, and size shall be consistent. The chewing gum shall have its proper color, luster, smell and taste. There shall not be any deliquescence phenomenon and no foreign matter shall be visible to the naked eye in the chewing gum. No peculiar smell is permitted.

# 3.3. Physical Requirements

Shall conform to the regulations in Table 1.

Table 1. Physical and Chemical Index

Item	Index
Weight loss due to dryness, % =	7
Lead (Pb), mg/kg =	1
Total Arsenic (As), mg/kg =	0.5
Copper (Cu), mg/kg =	5
Zinc (Zn), mg/kg =	10
Residual sulfur dioxide	Conform according to GB 2760

## 3.4. Microbial Requirements

Shall conform to the regulations in Table 2.

Table 2. Microbial Requirements

Item	Index
Total number of colony, cfu/g =	500
Coli-group, MPN/100 g =	30
Pathogens (salmonella, shigella	Must not be detected
and golden staphylococcus)	
Mold, cfu/g =	20

- 4. Food Additives
- 4.1. The quality of food additives shall conform to the relative standards and related regulations.
- 4.2. The kind of food additives and dodage shall conform to regulations in GB 2760.
- 5. Hygienic Requirements for Production and Processing Shall conform to regulations in GB 14881.
- 6. Packaging

Shall conform to the relevant hygienic standards and regulations.

7. Labeling

The marking requirements of fashioned packages shall be implemented according to the regulations in GB 7718.

- 8. Storage and Transportation
- 8.1. Storage

Product shall be stored in a dry, well-ventilated location. It shall not be stored in the same location with materials that may be moldy, harmful, have an unusual odor, are volatile, or corrosive.

8.2. Transportation

When transported, the product shall be properly protected from direct sunlight or rain. It shall not be transported together with materials that are moldy, harmful, have an unusual odor, or materials that might interact and affect the product's quality.

- 9. Testing Method
- 9.1. Physical Testing
- 9.1.1. Weight Loss Due to Dryness

Determined according to methods specified in GB/T 5009.3.

9.1.2. Total Arsenic

Determined according to methods specified in GB/T 5009.11.

9.1.3. Lead

Determined according to methods specified in GB/T 5009.12.

9.1.4. Copper

Determined according to methods specified in GB/T 5009.13.

9.1.5. Zinc

Determined according to methods specified in GB/T 5009.14.

9.1.6. Sulfur Dioxide

Determined according to methods specified in GB/T 5009.34.

9.2. Microbial Testing

Determined according to methods specified in GB/T 4789.24.

**END TRANSLATION**